

Apple Walnut Quinoa Salad

Ingredients for the Dressing:

½ cup	Ambrosia® Extra Virgin Olive Oil
1 tbsp.	Ambrosia® Lemon Juice
2 tbsp.	Apple cider vinegar
2 tbsp.	Honey Pot® Honey Mustard
Salt and Pepper to taste	

Ingredients for the Salad:

3 cup	Fresh spinach leaves
2 cup	Ambrosia® Black Quinoa, cooked
1½ cup	Ambrosia® Apples, chopped
⅓ cup	Dried cranberries
⅓ cup	Crumbled goat cheese
½ cup	Chopped walnuts
Salt and Pepper to taste	

Instructions:

- ❖ First, make the dressing. In a small bowl, whisk together the olive oil, lemon juice, apple cider vinegar, honey mustard, salt and pepper.
- ❖ Chop the spinach, and then in a large bowl add spinach, cooked quinoa, apples, dried cranberries, goat cheese and walnuts. Toss until mixed, season with salt and pepper.
- ❖ Drizzle salad with dressing, toss, serve and enjoy!

